

**DESSERTS**

Trio of Sorbets with coconut cookie \$6.50

Triple Layer Chocolate Cake with brandied cherries \$7

Apple & Huckleberry Crisp with Calvados Ice Cream \$7

Caramelized Banana Mascarpone Cheesecake with Meyer  
rum sauce \$7

Pear & Ginger Upside-Down Cake with vanilla bean  
ice cream & pecan praline \$7

Kahlua Pot de Crème with chocolate wafer cookie \$6.50

Cookie Plate \$6.50

Almond & Orange Biscotti \$3.75

Cheese with baguette \$4 each  
Humboldt Fog, California goat's milk  
Bellwether Crescenza, California cow's milk  
Bleu D'Auvergne, French cows' milk

**DESSERT WINE**

'05 Jorge Ordoñez, Moscatel, Malaga, Spain \$9.50

'04 Navarro, Late Harvest Riesling, Anderson Valley \$12.75

'99 Felsina, Vin Santo, Tuscany \$17

'01 Petra Unger, Eiswein 'Sprinzenberg', Austria \$18

**SHERRY**

Lustau, Jarana, Light Fino, Sherry \$5.50

Patricia, Amontillado, Montilla-Moriles \$6.50

Lustau Almacenista, Manzanilla de Sanlucar, Sherry \$9.50

**PORT**

Ramos Pinto, 'Collector's', Porto \$6.50

Taylor Fladgate, LBV 2001 \$7

Graham's, Malvedos, Vintage 1996 \$11

Ramos Pinto, Quinta da Ervamoira, Vintage 1994 \$13.50

Quinta do Vesuvio, Vintage 2003 \$19

Taylor Fladgate, 10 year tawny \$8

Taylor Fladgate, 20 year tawny \$13.50

Smith Woodhouse Colheita, 1986 \$11.50

**EAU-DE-VIE & LIQUEURS**

- Amaretto di Saronno \$7
- B & B \$7
- Bailey's Irish Cream \$6
- Chartreuse \$7
- Chartreuse VEP \$16
- Cointreau \$6.50
- Frangelico \$6.50
- Fernet Branca \$6.50
- Galliano \$6.50
- Grand Marnier \$7.50
- Jelinek Slivovitz \$6.50
- Kahlua \$6
- F. Meyer Poire Williams \$13
- Tia Maria \$6
- Tuaca \$7
- Sambuca \$5
- Strega \$6

**St. George Spirits/Aqua Perfecta:**

- Framboise, Poire or Kirsh \$15
- Eau-de-Vie \$15
- Framboise or Poire Liqueur \$8.50
- Grappa of Zinfandel \$15
- Absinthe Verte \$15

**CALVADOS, ARMAGNAC, COGNAC & BRANDY**

- Noble Dame, Calvados \$6.50
- Domaine Lemorton, Calvados \$11
- Domfrontais, 'Reserve' (5 year)
- 'Pomme d'Eve', Calvados Coquerel \$18
- Metaxa 5 Star Brandy, Greece \$6
- Germain-Robin Shareholders Reserve, Mendocino \$10
- Jacopo Poli, 'l'Arzente', Italy \$19
- Dartigalongue XO, Bas Armagnac \$8
- Château de Briat, Hors D'Age, Bas Armagnac \$13
- Boingnères, 1993 Folle Blanche, Bas Armagnac \$21
- Dudognon, Reserve, Cognac \$10
- Hennessy V.S.O.P., Cognac \$12
- Maison Surenne XO Legacy, 1972, Cognac \$19
- Pierre Ferrand, 'Selection des Anges', Cognac \$22
- Hennessy XO, Cognac \$22

**COFFEE & TEA**

- Coffee \$2.25
- Decaf \$2.25
- Espresso \$2.50
- Café Latte \$3.25
- Cappuccino \$3
- Our organically produced coffees are from Mr. Espresso.
- Iced Tea \$2.25
- Earl Grey with Lavender (Black Tea) \$3.25
- English Breakfast (Black Tea) \$3.25
- Decafe English Breakfast \$4
- Genmai Cha (Green Tea) \$3.75
- Japanese green tea blended with roasted rice
- Xiao's Blend (Herbals) \$3.25
- peppermint, chamomile & rosehip